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COMMITTEE FOR TRADE, INDUSTRY AND
ENTERPRISE DEVELOPMENT

Working Party on Standardization of
Perishable Produce and Quality Development

Specialized Section on Standardization of
Fresh Fruit and Vegetables

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REPORT OF THE FORTY-EIGHTH SESSION

Addendum 8

Note by the secretariat: The present text contains the standard as agreed by the Specialized Section. Changes to the existing standard have been marked with strikeouts for deleted text and bold for new or changed text. This text is proposed for adoption as a revised UNECE standard.

UN/ECE STANDARD FFV-35
concerning the marketing and commercial
quality control of

STRAWBERRIES
moving in international trade between and to
UN/ECE member countries

I. DEFINITION OF PRODUCE

This standard applies to strawberries of varieties (cultivars) grown from the genus *Fragaria L.* to be supplied fresh to the consumer, strawberries for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of strawberries, at the export control stage, after preparation and packaging.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the strawberries must be:

- intact, undamaged
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- clean, practically free of any visible foreign matter
- fresh in appearance, but not washed
- practically free from pests
- practically free from damage caused by pests
- with the calyx ~~and a short green unwithered~~ stalk attached (except in the case of wood strawberries); **); the calyx and the stalk (if present) must be fresh and green**
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The strawberries must have been carefully picked.

They must be sufficiently developed and display satisfactory ripeness. The development and the condition must be such as to enable them:

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

B. Classification

The strawberries are classified in three classes defined below:

(i) **"Extra" Class**

The strawberries in this class must be of superior quality. ~~In colouring and shape~~ They must be characteristic of the variety.

~~They must be particularly uniform and regular with respect to degree of ripeness, colour and size¹~~

They must be bright in appearance, allowing for the characteristics of the variety.
They must be free from soil.

They must be free from defects with the exception of very slight superficial defects provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

(ii) **Class I**

Strawberries in this class must be of good quality. **In colouring and shape**, they must be characteristic of the variety.

The following slight defects, however, may be allowed provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defects of shape
- presence of a small white patch, **not exceeding one-tenth of the total surface area of the fruit**
- **slight superficial pressure marks**

~~They may be less uniform in size.~~ They must be practically free from soil.

(iii) **Class II**

This class includes strawberries which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified above.

The following defects may be allowed provided the strawberries retain their essential characteristics as regards the quality, the keeping quality and presentation:

¹ ~~These uniformity requirements for the "Extra" Class may be applied a little less strictly in the case of wood strawberries.~~

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- defects of shape, ~~on condition that they retain the characteristics of the variety~~
- a ~~whitish~~ **white** patch not exceeding one fifth of the **total** surface area of the fruit
- slight dry bruising not likely to spread
- slight traces of soil.

III. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section.

Strawberries must be of the following minimum sizes:

- "Extra" Class : 25 mm;²
- Classes I and II: **18 22** mm; ~~(except for Primella and Gariguetto varieties)~~
~~Primella and Gariguetto varieties : 18 mm~~

There is no minimum size for wood strawberries.

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

- (i) **"Extra" Class**
5 per cent by number or weight of strawberries not satisfying the requirements of the class but meeting those of Class I or, exceptionally, coming within the tolerances of that class. Of these 5 per cent not more than 2 per cent in total may consist of spoiled fruit.
- (ii) **Class I**
10 per cent by number or weight of strawberries not satisfying the requirements of the class but meeting those of Class II or, exceptionally, coming within the tolerances of that class. Of these 10 per cent, not more than 2 per cent in total may consist of spoiled fruit.
- (iii) **Class II**
10 per cent by number or weight of strawberries satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting, severe bruising or any other deterioration rendering it unfit for consumption. Of these 10 per cent, not more than 2 per cent in total may consist of spoiled fruit.

² *Reservation by the United States of America.*

B. Size tolerances

For all classes: 10 per cent by number or weight of strawberries not conforming to the minimum size.

V. PROVISIONS CONCERNING PRESENTATION**A. Uniformity**

The contents of each package must be uniform and contain only ~~fruit~~ strawberries of the same origin, variety and quality.

In Class 'Extra', strawberries - with the exception of wood strawberries - must be particularly uniform and regular with respect to degree of ripeness, colour and size. In Class I, strawberries may be less uniform in size.

The visible part of the contents of the package must be representative of the entire contents.

B. Packaging

The strawberries must be packed in such a way as to protect the produce properly.

The materials used inside the package must be new, clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed provided the printing or labelling has been done with non-toxic ink or glue.

Fruit in the "Extra" Class must be particularly well presented.

Packages must be free of all foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package³ must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

A. Identification

Packer)	Name and address or
and/or)	officially issued or
Dispatcher)	accepted code mark. ⁴

B. Nature of produce

³ *Package units of produce prepacked for direct sale to the consumer shall not be subject to these marking provisions but shall conform to the national requirements. However, the markings referred to shall in any event be shown on the transport packaging containing such package units.*

⁴ *The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark.*

- "Strawberries", if the contents of the package are not visible from the outside
- Name of the variety (optional, ~~except for Primella and Gariguette varieties for which this information is compulsory~~).

C. Origin of produce

- Country of origin and, optionally, district where grown or national, regional or local place name.

D. Commercial specifications

- Class.

E. Official control mark (optional)

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The UN/ECE Standard for Strawberries
has led to an explanatory brochure published by the OECD Scheme